



Château
D'ESCLANS

DOMAINES SACHA LICHINE

GARRUS

CÔTES DE PROVENCE 2024

GRAPES ARE SELECTED FROM VINES
THAT GROW FROM PARCELS OF
SUPERIOR QUALITY.
THE BEST QUALITY LOTS BEARING OLD
VINES CONSISTING PRIMARILY OF
GRENACHE, VERMENTINO AND SYRAH.
HARVESTING AT SUNRISE TO NOON.
OPTICAL GRAPE SORTING.
DESTEMMING AND SLIGHT CRUSHING
AT 7-8°C TO AVOID OXIDATION.
90% FREE RUN JUICE. 10% FIRST SLIGHT
PRESSING.
NO MACERATION. ALCOHOLIC
FERMENTATION IN NEW AND SECOND
YEAR DEMI-MUIDS (600 L BARRELS).
10 MONTHS BURGUNDIAN STYLE
«BÂTONNAGE» TWICE WEEKLY.
INDIVIDUAL BARREL TEMPERATURE
CONTROL.



Rich, creamy, intense and authoritative. Great structure with nice nutty accents. This is a perfect rose for a main course.